



RECEPTION

RECEPTION MENU

Minimum 50 guests. Priced per guest.

SOCIAL 50

Choice of five hors d'oeuvres, buffet style.

Cold

- Citrus-cured salmon on cucumber
- Tomato and olive bruschetta
- Balsamic cream cheese stuffed strawberry
- Shrimp and avocado ceviche

Choice of 2 Cold Displays

- Garden vegetable platter
- Seasonal fruit tray
- Antipasto platter
- Grilled and marinated vegetable platter
- Imported and domestic cheese display

Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee, tea and citrus infused water

Chef's Sweet Table

Assorted cakes and mini pastries

Hot

- Pork potstickers
- Swedish meatballs
- Assorted mini quiche
- Mini beef wellington
- Bacon-wrapped asparagus
- Blackened rib-eye kabob*
- Louisiana crab cake
- Vegetable egg roll



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HORS D'OEUVRES

Priced per piece

HOT

Louisiana crab cake	4
Pan-seared pork potsticker	3
Swedish meatball	2
Sesame chicken sate	3
Vegetable egg roll	2.50
Cajun chicken skewer	3
Kahlua pork	3.50
Sausage in a blanket	2.50
Mini beef Wellington	4.25

COLD

Boursin cheese and roasted garlic on crustini	2.25
Tomato and olive bruschetta	2.25
Shrimp and avocado ceviche	10
Cocktail shrimp	4.50





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COLD DISPLAYS

GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 25 - 35 | 150

Medium | Serves 50 - 70 | 220

Large | Serves 100 - 125 | 275

FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 25 - 35 | 290

Medium | Serves 50 - 70 | 320

Large | Serves 100 - 125 | 375

IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 25 - 35 | 275

Medium | Serves 50 - 70 | 375

Large | Serves 100 - 125 | 475

CHARCUTERIE BOARD

Display of assorted meats, cheeses, fruit with assorted crackers

Small | Serves 25 - 35 | 300

Medium | Serves 50 - 70 | 450

Large | Serves 100 - 125 | 600





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RECEPTION STATIONS

Choose one or more to enhance a dinner menu

THE CARVING BOARD (Uniformed chef attendant)*

Slow-roasted prime rib*

375 | Serves 35

Cajun boneless turkey breast

300 | Serves 35

Bourbon-glazed ham

325 | Serves 45

Steamship round of beef*

650 | Serves 100

Pork loin

200 | Serves 25

Whole roasted suckling pig

Market price | Serves 30

To include mini rolls, sauces, flavored mayonnaise and mustards



*\$200 carving fee for uniformed chef

